

MANUFACTURING EXTENSION PARTNERSHIP

Success Stories from the Field

Custard Stand Food Products

West Virginia Manufacturing Extension Partnership

HAACP Helps Chili Maker Shine

Client Profile:

Custard Stand Food Products is a manufacturer of 100 percent USDA approved beef hot dog chili. The product is manufactured and packaged in Webster Springs, West Virginia, and is distributed to 200 locations across West Virginia, Kentucky, Pennsylvania, Tennessee and Virginia. The company has 10 employees.

Situation:

In order to ensure on-going compliance with USDA requirements, Custard Stand Food Products requested an assessment of their Hazard Analysis and Critical Control Point (HACCP) program prior to a scheduled inspection by the USDA. HACCP is a preventive management tool used to protect food supplies against biological, chemical, and physical hazards. Food processors use HACCP system to control hazards from the time a company receives raw material through production to distribution to the consumer. Custard Stand contacted the West Virginia Manufacturing Extension Partnership (WVMEP), a NIST MEP network affiliate, for assistance.

Solution:

Prior to review of the actual HACCP plan, a review of the documented hazard analysis was conducted by WVMEP in order to ensure that all elements of manufacturing activity were considered in developing the required HACCP plan. This review included activities related to the purchase, storage, and transfer of raw materials; manufacturing; packaging and labeling; and shipping. Once the hazard analysis review was complete, the HACCP plan was reviewed for completeness. Recommendations were provided to Custard Stand on both the hazard analysis and HACCP plan.

Results:

- * Added 12 additional hazards to the hazard analysis to indicate a more thorough review of company processes.
- * Five additional changes were made to the HACCP plan which potentially resulted in fewer USDA findings.
- * Updated the hazard analysis and HACCP plan and brought under correct document control to ensure current versions of the documents are utilized by employees and made available to agency inspectors.
- * Preventive programs are being developed to enhance the process for product recall.

Testimonial:

"I cannot thank (the WVMEP) enough for getting my HACCP plan on line. The Consumer Safety Officer was here (recently) and she always has several things I have to change. I used to have to physically copy, cut and paste and it took 3 to 4 hours. (Now) I (can) pop it up on the computer and change things in minutes. We certainly appreciate all the work (the WVMEP) did for us.

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Angela Cower, Owner